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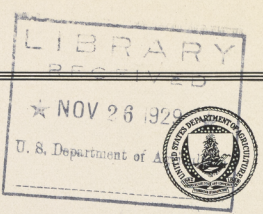




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# STORAGE OF FRUIT AND VEGETABLES FOR HOME USE-1



## OUTDOOR STORAGE PITS



45618-BPI

A packing box with a heavy cover may be used in making a small storage pit. The box is set with the top above the surface



45616-BPI

A barrel with a board to close the end may be used in making a storage pit



45617-BPI

The canvas cover for the packing box may be held in place by stones



45615-BPI

The closed barrel is entirely covered with enough earth to prevent the vegetables from freezing

Pits should be so located and constructed that water will drain away from and not into them. Cabbages, potatoes, beets, carrots, turnips, and other root crops are successfully stored in pits. Apples are sometimes stored in pits, but they should be in pits by themselves and not with vegetables. They may be placed in boxes or bedded in clean straw and covered with earth. When the early supply of fruit and vegetables in the cellar is gone, the contents of these pits may be brought forth for late winter use.

Prepared by Office of Cooperative Extension Work, Extension Service, in cooperation with the Bureau of Plant Industry, United States Department of Agriculture, Washington, D. C.